

United States Comments
Terrestrial Animal Health Standards Commission Report March 2008

CHAPTER X.X.X.
**GUIDELINES ON THE DETECTION, CONTROL
AND
PREVENTION OF *SALMONELLA* SPP. IN
POULTRY**

Article X.X.X.1.

Introduction

...

Article X.X.X.5.

Control measures

Salmonella control can be achieved by adopting Good Agricultural Practices and Hazard Analysis Critical Control Point (HACCP) in combination with the following measures. No single measure used alone will achieve effective *Salmonella* control.

Additional control measures currently available include: vaccination, *competitive exclusion*, flock culling and product diversion to processing.

Antimicrobials should not be used to control *Salmonella* spp. in poultry for human consumption because the effectiveness of the therapy is limited; it has the potential to produce residues in meat and eggs and can contribute to the development of antimicrobial resistance. Antimicrobials may also reduce normal flora in the gut and increase the likelihood of colonisation with *Salmonella* spp. In special circumstances antimicrobials may be used to salvage animals with high genetic value.

1. Day old chicks used to stock a poultry house should be obtained from breeding flocks and hatcheries that are certified as free from at least *S. Enteritidis* and *S. Typhimurium* and have been monitored according to these guidelines.
2. ...
7. As far as the veterinary involvement is concerned, the responsible veterinarian should monitor the results of surveillance testing for *Salmonella* spp. This information should be available to the veterinarian before marketing in order to certify the flock for slaughter. This veterinarian should [notify the Veterinary Authority if the presence of *Salmonella* spp. is confirmed.](#)

Article X.X.X.6.

Prevention of Salmonella spread

If a flock is found infected with *Salmonella* spp. the following actions should be taken in addition to general measures detailed in the Appendix 3.4.1. on Hygiene and Biosecurity Procedures in Poultry Production:

1. Epidemiological investigations should be carried out to determine the origin of the infection as appropriate to the epidemiological situation.
2. Movement of broilers, culled poultry or layers at the end of the production cycle should only be allowed for slaughter or destruction. Special precautions should be taken in the transport, slaughter and processing of the birds, e.g. they could be sent to a separate slaughter house or processed at the end of a shift before cleaning and disinfection of the equipment.
3. Litter should not be reused. Poultry litter/faeces and other potentially contaminated farm waste should be disposed of in a safe manner to prevent the spread of infections with *Salmonella* spp. Particular care needs to be taken in regard to poultry litter/faeces used to fertilise plants intended for human consumption.
4. Before restocking bacteriological examination should be carried out as detailed in these guidelines.

General Comment on the text in Articles X.X.X.5 and X.X.X.6 (highlighted in blue font):

Article X.X.X.5, point 7, indicates that *Salmonella* surveillance results should be available to the flock veterinarian in order to certify the flock for slaughter and that the veterinarian should notify the Veterinary Authority if the presence of *Salmonella* is confirmed; Article X.X.X.6 goes on to state that if *Salmonella* spp is found then special precautions should be taken in the transport, slaughter and processing of the birds, e.g. sent to a separate slaughter house or processed at the end of a shift before cleaning and disinfection of equipment. These recommendations are more like actions taken in an eradication program rather than management of a pathogen that is likely to be present. *Salmonella* spp are too ubiquitous to make eradication a cost-effective program – thus, the recommendation to limit this to SE and ST.